



## Instruction Manual & Documentation

Version: 27.07.2022

Citrocasa Fantastic ECO

Art.No.: 60.500 Version 01



When ordering spare parts, be sure to mention machine type, article and serial number!

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# 1.IMPORTANT GENERAL INFORMATION

This manual refers to the following model from Citrocasas:

**Art.No.: 65.500**

**Fantastic ECO**

**Version 01**

The technical data of the Citrocasas commercial Orange juicers is located on the identification plate, which is both on the back page of this operating/instruction manual as well as on the equipment itself.

- For all technical questions, please refer to your official dealer or official customer service representative and mention the article and serial number of your machine which can be found on the rear side of the machine.
- Clean all areas and parts of the machine which come into contact with fruit or juice **before initial operation** as shown in the cleaning instruction.
- Before cleaning the machine, making any repairs or maintenance, it is obligatory to follow these instructions:
  1. Operate machine until no more fruits are left in the pressing area.
- Citrocasas meets the necessary measures for a selective disposal of the devices brought on the market and provides for an environmentally friendly subsequent treatment. Please dispose of your machine in a proper way by contacting your official dealer/supplier.
- Our machines are certified and in accordance with the **NSF** safety standards.
- Before operating the machine for the first time, we ask you to please read the instruction manual carefully.
- For safety reasons, only authorized personnel is allowed to make any repairs or changes on the machine.
- Due to the fact that no adjustments on the machine are necessary, we ask you to not open the inside of the machine at any time.
- Only authorized service technicians are permitted to make any repairs to the inside of the machine.
- In case of damage to the machine, we ask you to either contact CITROCASA directly or contact your dealer who supplied you with the machine.
- Before cleaning the machine, always unplug the machine from its power supply
- Only use original spare parts and accessories from Citrocasas.
- We give our best effort to provide you with a maximum amount of information in this document. Should you need further information, we ask you to contact us or your dealer. We will be glad to answer any questions you may have.
- In our constant efforts to better our products, we reserve the right to make any changes to this instruction manual without prior notice.

- Should you have any suggestions to improvement, questions or comments, please feel free to contact us with the contact information provided below:



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***This unit can be used by children aged 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge when they have been given supervision or instruction concerning the safe use of the device and understand the resulting risks. Do not let children play with this device. Cleaning and user maintenance must not be carried out by children without supervision.***

***Care is needed when handling cutting blade during cleaning.***

***The machine must not be cleaned with a water jet.***



***Correct Disposal of this product:***

This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

## 1.1. IMPORTANT INFORMATION

**In order to ensure a proper functioning of the machine and in order to avoid injury, we ask you to please follow the following points:**

1. The fastening screws of the cross holder must not be loose or missing.
2. Do not place any foreign objects in the machine as this may cause unnecessary damage.
3. Should machine blockage occur, it is important to stop the machine, only then is the front cover to be removed in order to remove orange peels.
4. Never try to remove blockages while the machine is operating. This could lead to serious injury.
5. Due to the fact that the peel removers and the knife are important functional parts of the machine, ensure that these parts are mounted carefully and correctly.

## 2. TECHNICAL DETAILS

MODEL	Fantastic
Measurements (in cm)	61,3x57,5x56cm
Weight (in kg)	57kg
Drive	Manual drive
Optimum fruit size	65 to 78 mm

### 3. OPERATING INSTRUCTIONS

#### 3.1. FIRST STEPS

In order to achieve an optimum operation of the machine, please follow the below-mentioned steps carefully.

1. After unpacking and positioning the machine on a level surface, remove the front cover by unscrewing the 2 fastening screws shown in **Picture 1**. Lift the front cover out of its anchoring to expose the pressing system.



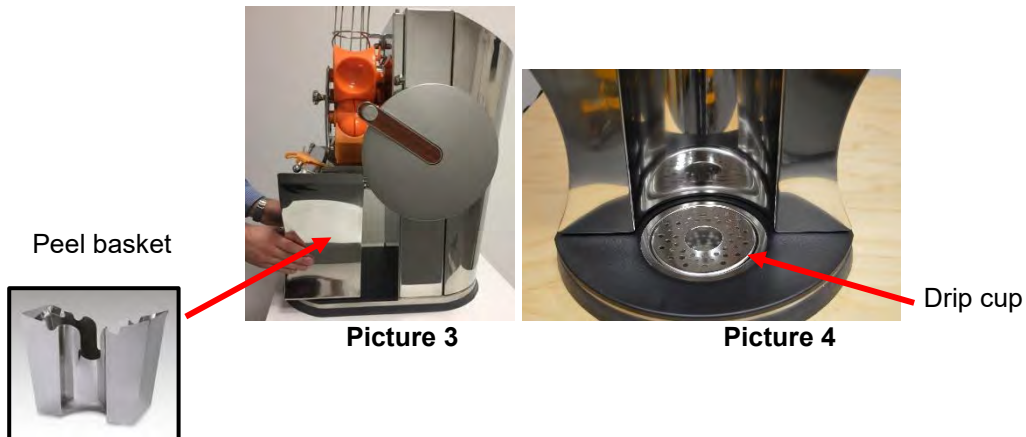
**Picture 1**

2. Check that the supply tunnel is mounted properly and that the fixation lever is fixed (see **Picture 2**).

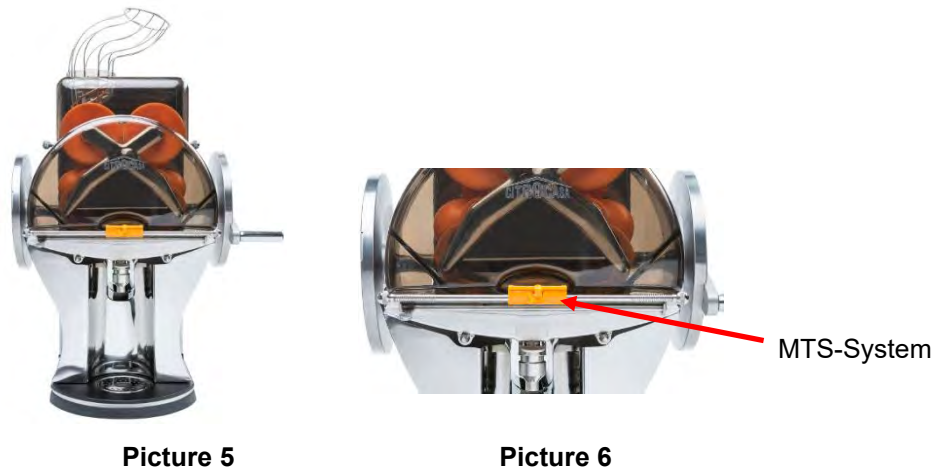


**Picture 2**

3. Place peel basket and drip cup as shown in **Picture 3** & **Picture 4**



4. Make sure that the MTS-System is in its proper position and that the front cover is closed (see **Picture 5** and **Picture 6**).



5. Install the Inlet in the colour of your choice and the handle (left handed thread) at the flywheel.
1. Clean the surface of the lever to improve the adhesive bond.
  2. Remove the protective film from one side of the double-sided tape and place it at the lever.
  3. Remove the protective film from the second side and put the inlet onto it.
  4. Use an Allen key (3mm) to install the handle at the lever.
- For more detailed instructions please see Troubleshoot No. 63





### 3.2. LOCKING MECHANISM

It's possible to lock the machine with the lock on its side to avoid unauthorized usage. (Picture 9)



Picture 9

### 3.3. OPERATING THE MACHINE

1. Fill the feeder tube with oranges. Do not use fruits larger than 80mm in size. **To make sure that the machine works properly, use fruits between 65 – 78 mm in diameter.** (Picture 10 and 11)



Picture 10



Picture 11

2. Rotate the flywheel clockwise until you have squeezed the desired amount of fruits.
3. Place a bottle or glass underneath the tap.
4. Use the tap to pour the juice into the glass.

**Attention:** Take care that the fruit sieve support may overflow if you squeeze more juice than you pour. Forcefully trying to rotate the flywheel against the intended direction may damage the machine in the long run.



### 3.3. CLEANING INSTRUCTION

In order to clean the machine properly, please follow the instructions below:

The below-mentioned cleaning steps are to be completed at least twice every 24 hours.



1. Either press the oranges remaining in the feeder tube or remove them by hand.



2. Take care that the lower pressing elements are in a horizontal position.



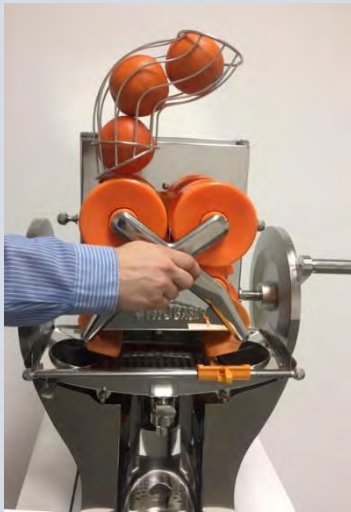
3. Loosen the front cover screws (left and right).



4. Remove the front cover:  
Pull the lower part of the front cover slightly towards the front. Then lift the cover away from the retaining bolts.

Clean the hood with water (30 – 50°C) and a cleaning cloth to remove any juice and fruit pulp residues. Rinse thoroughly with water (30 – 50°C). Dry with disposable tissues.

**CAUTION:** Do not clean in a dishwasher!



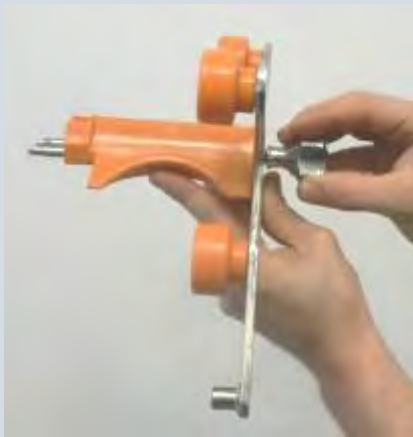
5. Unscrew the cross holder screw



6. Pull off the cross holder.

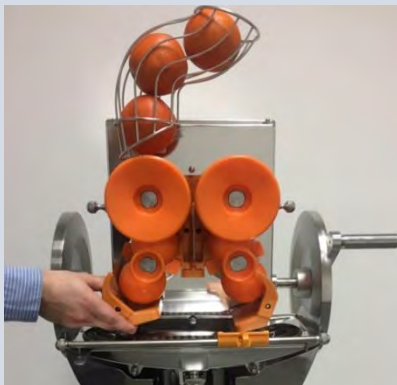


7. Separate the knife guide from the cross holder by pulling out the cross holder screw.  
(3 individual parts: cross holder, knife guide, screw)

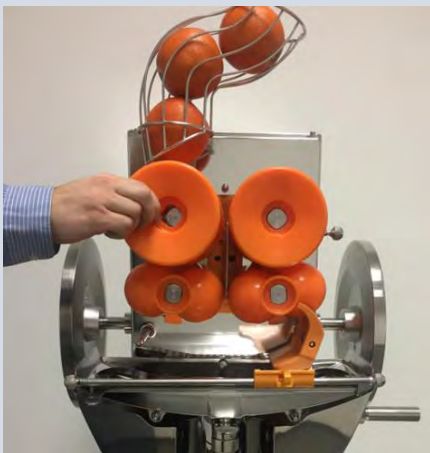


**Caution:** When reinstalling the knife make sure that it rests in the correct position and that the screw is properly tightened by hand.

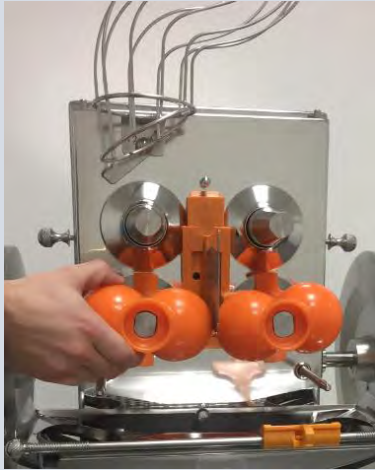
In case of disregard, either the blade system or the upper pressing units of the machine might get damaged.



8. Remove the peel removers (right and left).



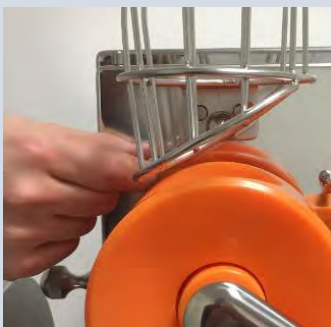
9. Remove the upper pressing units (right and left)



10. Remove the lower pressing units (right and left).



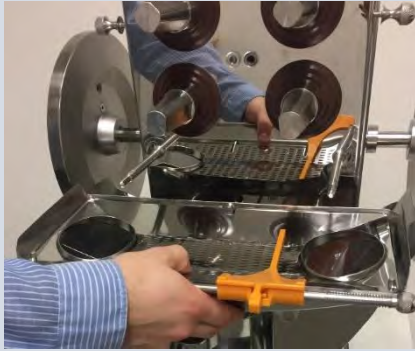
11. Lift the knife and pull it out.



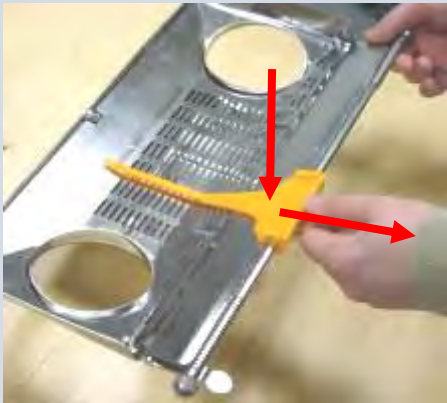
11. Unclamp the fixation lever of the feeder and remove the supply tunnel



12. Remove the front plate / double cover.



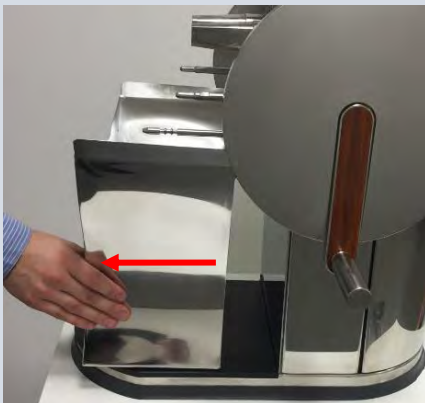
13. Pull out the MTS-System.



14. Remove the MTS-Pusher. Press the fixation clip and pull out the pusher



15. Press the lifting lever to Remove the fruit sieve from the fruit sieve supporter.



16. Remove the peel basket.



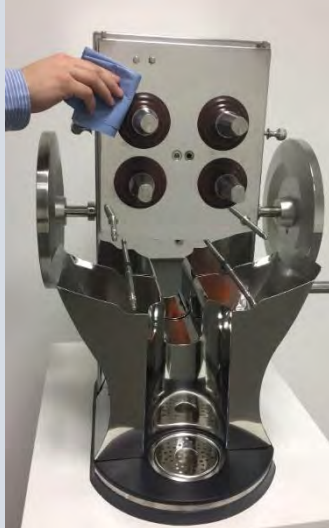
17. Remove the drip cup



18. Remove the sieve from the cup



**Clean all parts (with the exception of the acrylic front cover) in the dishwasher.**



19. Clean the housing. The machine must not be cleaned by means of a water jet but with a wet cloth and clear water only. Wipe clean with a cleaning cloth and dry with a disposable tissue

**Re-Mount all parts after cleaning in the opposite order of removal.  
Ensure that all parts are correctly mounted and tightened!  
We recommend cleaning the machine twice within 24 hours.**

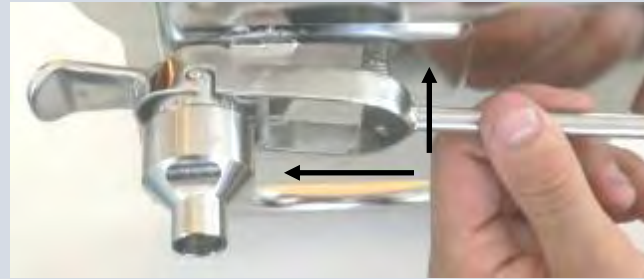
**PLEASE NOTE:**

- **DO NOT** clean the acrylic front cover in the dishwasher. Cleaning the front cover is to be done by hand with warm water and disposable drying tissues.
- **DO NOT** use any abrasive materials or decalcifying agents.



## Cleaning the Self-Service Tap

### Disassembly of the self-service tap



1. Press the supporter of the tap upwards, accordingly push it towards the front



2. Pull the tap bottom downwards.



3. Press the supporter upwards, accordingly push the supporter towards the back to disassemble the supporter.



4. Clean the fruit juice passage of the fruit sieve and the tap bottom properly.
5. Clean the complete tap (upper part removed from the bottom part) in a dishwasher or, alternatively, thoroughly rinse the tap in a sink.

## Assembly of the self-service tap



Guide bolt

6. Re-Mount all parts after cleaning in the opposite order of removal.

Ensure that all parts are correctly mounted and tightened!

**Caution:**

**Make sure that the guide bolt of the tap bottom faces the rear when assembling the tap.**

#### 4. CERTIFICATES

# NSF International

789 N. Dixboro Road, Ann Arbor, MI 48105 USA

RECOGNIZES

Citrocasa GmbH

Austria

AS COMPLYING WITH NSF/ANSI 8, 169 AND ALL APPLICABLE REQUIREMENTS.  
PRODUCTS APPEARING IN THE NSF OFFICIAL LISTING ARE  
AUTHORIZED TO BEAR THE NSF MARK.



ISO/IEC 17065  
Product Certification Body  
#0218

Certification Program  
Accredited by the  
American National  
Standards Institute



Certification Program  
Accredited by the  
Standards Council  
of Canada

This certificate is the property of NSF International and must be returned upon request. This certificate remains valid as long as this client has products in NSF's Official Listings for the referenced standards. For the most current and complete Listing information, please access NSF's website ([www.nsf.org](http://www.nsf.org)).

July 17, 2019

Certificate# C0034229 - 04

Sarah Krol

Global Managing Director, Food Safety Product Certification



# CERTIFICATE

**No. Z1 067352 0035 Rev. 02**

**Model(s):** Citrocasa Fantastic ECO,  
Citrocasa Starlight,  
Citrocasa Fantastic ECO+

### Parameters:

Model:	Net Weight (kg):	Dimensions (mm):
Citrocasa Fantastic ECO	56	558x553x744
Citrocasa Starlight	58	517x495x789
Citrocasa Fantastic ECO+	67	660 x575 x956

**Tested according to:** PPP 55055A:2018

**Production Facility(ies):** 074146



**ISEGA**

Forschungs- und Untersuchungs-  
Gesellschaft mbH Aschaffenburg

**Dr. Ralph Derra**

Öffentlich bestellter und vereidigter Sachverständiger für  
Verpackungsmaterialien, Boden- und Luftanalysen;  
Sachverständiger in der Wasseranalytik

15 December 2021

Dr. Dr/Be-pf

UNBEDENKLICHKEITSERKLÄRUNG  
CERTIFICATE OF COMPLIANCE  
CERTIFICAT DE CONFORMITE

eingetragen  
registered no.  
registré

56079 U 21

für  
for  
pour

Citrocasa GmbH  
Industriezeile 47  
4020 Linz  
Austria

Produkt  
Product  
Produit

Orange juicer

Citrocasa 6000  
Citrocasa 7000  
Citrocasa 8000 series  
Citrocasa Fantastic series

The orange juicers manufactured by the company mentioned above are used for the preparation of orange juice.

They were examined by us according to the

Methoden zur Untersuchung von Kunststoffen, soweit sie als Bedarfsgegenstände im Sinne des Lebensmittel- und Bedarfsgegenständegesetzes verwendet werden, einschließlich der 62. Mitteilung des BfR zur Untersuchung von Hochpolymeren, Bundesgesundheitsblatt 50, 524 (2007), Stand vom April 2007,

(Methods for testing plastics as far as they are used as consumer goods as defined by the Foodstuffs and Consumer Goods Act, including the 62<sup>nd</sup> memorandum of the BfR on the examination of high polymers, Bundesgesundheitsblatt 50, 524 (2007), state of April 2007),

for the composition as well as for the release of substances which might endanger health as well as to the

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Geschäftsführer: Dr. Ralph Derra · Handelsregister Aschaffenburg HRB-Nr. 3329

Die Veröffentlichung von Ergebnissen unserer Arbeiten und Gutachten sowie die Verwendung für Werbezwecke bedürfen – auch auszugsweise – unserer schriftlichen Genehmigung. Erfüllungsort und Gerichtsstand Aschaffenburg.



**DAKKS**  
Deutsche  
Akkreditierungsstelle  
D-ZE-14160-01-00

Series of standards EN 1186, EN 13130 and CEN/TS 14234 "Materials and Articles in Contact with Foodstuffs – Plastics", current state,

for the migration behaviour.

The orange juicers are in compliance with the rules of the

Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC, Official Journal of the European Union L 338/4 of 13.11.2004, modified by app. no. 5.17 of the regulation (EC) No 596/2009 of 18 June 2009, Official Journal of the European Union L 188 of 18 July 2009, article 3, 1. (a) and (b),

as well as of the

Lebensmittel-, Bedarfsgegenstände- und Futtermittelgesetzbuch (Lebensmittel- und Futtermittelgesetzbuch - LFGB) in der Fassung der Bekanntmachung vom 15. September 2021 (BGBl. I S. 4253), zuletzt geändert durch Artikel 7 des Gesetzes vom 27. September 2021 (BGBl. I S. 4530), §§ 30 und 31,

(Foodstuffs, Consumer Goods and Animal Feed Code (Foodstuffs and Animal Feed Code - LFGB) in the version of the notification of 15 September 2021 (BGBl. I p. 4253), last amendment by article 7 of the law of 27 September 2021 (BGBl. I p. 4530), §§ 30 and 31),

and meet the demands of the

Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food, Official Journal of the European Union L 12/1 of 15 January 2011, last amendment by Commission Regulation (EU) 2020/1245 of 2 September 2020, Official Journal of the European Union L 288/1 of 3 September 2020,

with regard to the migration behaviour in case of application.

Thus, the orange juicers **Citrocasa 6000**, **Citrocasa 7000**, **Citrocasa 8000 series** and **Citrocasa Fantastic series** according to the sample device submitted may be used safely for the intended purpose.

This certificate of compliance represents the latest technical standard and is based on the certificate of compliance no. 35981 U 13 of 25 July in connection with a completely new examination of the products.

This certificate of compliance has a validity of 2 years and consists of 3 pages.

#### Certification decision



The translation of the above stamps is given on page 3.  
La traduction des estampilles est donnée en page 3.

amtlich anerkannter Sachverständiger  
der Untersuchung der Güteproben von  
Verpackungsmitteln aus Papier, Pappe,  
Kunststoffen, Glas, Metallblech und  
sonstigen Metallverpackungen auf ihre  
lebensmittelfähige Unbedenklichkeit

(Behrendt)  
Officially certified  
and authorized food  
chemist





**Staatlich anerkannter Sachverständiger zur Untersuchung der Gegenproben von Verpackungsmitteln aus Papier, Pappe, Kunststoffen, Glas, Weißblech und sonstigen Metallverpackungen auf ihre lebensmittelrechtliche Unbedenklichkeit**

Dr. Ralph Derra

Authorized expert for the analyses of packaging materials, attested by the Aschaffenburg Chamber of Industry and Commerce.

Expert autorisé pour l'analyse des matériaux d'emballage, assermenté par la Chambre d'Industrie et de Commerce d'Aschaffenburg.

State registered expert for the analysis of contrasting samples of packaging materials of paper, board, plastics, glass, tin plate and other metallic packaging materials as to their suitability for use with foodstuffs.

Expert public pour l'étude du contrôle des contre-échantillons d'emballages de papier, cartons, plastiques, verre, fer-blanc et d'autres emballages métalliques concernant leur conformité alimentaire.




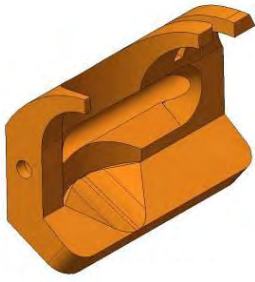



Dr. Ralph Derra

Authorized expert for the analyses of soil and air, attested by the Aschaffenburg Chamber of Industry and Commerce.

Expert autorisé pour l'analyse du sol et de l'air, assermenté par la Chambre d'Industrie et de Commerce d'Aschaffenburg.

Die Rücklagen des untersuchten Materials werden bei der Gutachterstelle verwahrt.  
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A file sample of the tested material is kept at the expert's office.  
This document is a translation of an original in German. In case of dispute, the original document should be taken as authoritative.


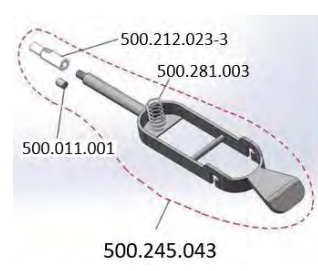




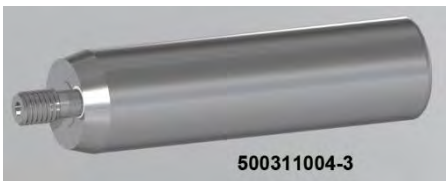
## 5. MOST IMPORTANT SPARE PARTS

 <p>500207SB43</p>	<p>Feeder tube</p> <p>Art. No.: 500.207.SB43</p>
 <p>500.104.102</p>	<p>Peel remover left</p> <p>Art. No.: 500.104.102</p>
 <p>500.105.102</p>	<p>Peel remover right</p> <p>Art. No.: 500.105.102</p>
 <p>500.108.032</p>	<p>Knife SCS Up&amp;Down</p> <p>Art No.: 500.108.032</p>
 <p>500109012</p>	<p>Knife guide</p> <p>Art No.: 500.109.012</p>

 <p>500.111.022</p>	<p>Plastic knob cross holder</p> <p>Art. No.: 500.111.022</p>
 <p>500211003</p>	<p>Cross holder</p> <p>Art. No.: 500.211.003</p>
	<p>Bolt with magnet of the cross holder</p> <p>Art. No.: 500.212.023</p>
 <p>500213023</p>	<p>Cross holder screw</p> <p>Art. No.: 500.213.023</p>
 <p>500223040</p>	<p>Double Cover</p> <p>Art. No.: 500.223.040</p>

 <p>500.225.003</p>	<p>Front cover screw</p> <p>Art. No.: 500.225.003</p>
 <p>500.113.032 600.651.007 600.665.007 500.112.002</p> <p>500.113.030</p>	<p>Knife holder and guide complete</p> <p>Art. No.: 500.113.030</p>
 <p>500.110.020</p>	<p>Front cover Fantastic</p> <p>Art. No.: 500.110.020</p>
 <p>800160022</p>	<p>Upper pressing element</p> <p>Art. No.: 800.160.022</p>
 <p>500106002</p>	<p>Lower Pressing element</p> <p>Art. No. 500.106.002</p>

 <p>500288060</p>	<p>MTS-System Fantastic SB</p> <p>Art. No.: 500.288.060</p>
 <p>500286003</p>	<p>Pusher support MTS-System Fantastic</p> <p>Art. No.: 800.131.002</p>
 <p>800131002</p>	<p>Pusher MTS-System Fantastic</p> <p>Art. No.: 500.286.003</p>
 <p>500299003</p>	<p>Screw MTS-System</p> <p>Art. No.: 500.299.003</p>
 <p>500287003</p>	<p>Spring MTS-System</p> <p>Art. No.: 500.287.003</p>

 <p>500120052</p>	<p>Ground plate inlet</p> <p>Art. No.: 500120052</p>
 <p>500.212.023-3 500.281.003 500.011.001 500.245.043</p>	<p>SB-Tap lever</p> <p>Art. No.: 500.245.043</p>
 <p>500268070</p>	<p>Lower part SB-Tap</p> <p>Art. No.: 500268070</p>
 <p>500311004-2</p>	<p>Inlet (wooden)</p> <p>Art. No.: 500311004-2</p>
 <p>500311004-5</p>	<p>Inlet (green)</p> <p>Art. No.: 500311004-5</p>
 <p>500311004-6</p>	<p>Inlet (stainless steel)</p> <p>Art. No.: 500311004-6</p>
 <p>500311004-3</p>	<p>Handle</p> <p>Art. No.: 500311004-3</p>